

Chocolate Mousse

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Adapted from "Patisserie Made Simple" by Edd Kimber

- 250 g dark chocolate (chopped)
- 60 g unsalted butter (1/2 stick)

- 60 ml strong black coffee
- 4 eggs separated (room temp)
- 50 g sugar
- 2 tbsp rum
- whipped cream (optional)
- cacao nibs (optional)

1. Put the chocolate, butter and coffee in a heatproof bowl over a pan of gently simmering water, making sure the bottom of the bowl does not touch the water. Leave the chocolate to melt, stirring occasionally. Once you have a smooth mixture, remove the bowl from the heat.
2. In a separate bowl (or the bowl of a stand mixer if using), beat the egg yolks and sugar for 5 minutes or until the yolks are pale and fluffy. Add the rum and beat to combine.
3. In another bowl, beat the egg whites until they hold stiff peaks.
4. Add the chocolate mixture to the yolks and whisk until combined.
5. Working in three additions, gently fold in the egg whites using a spatula. You are trying to preserve the air in the whites as much as possible. Cut down the middle of bowl, dip under then come up one side like you are making a "J." Keep doing this until you can no longer see streaks of white.
6. Chill for at least 4 hours. Top with whip cream and cacao nibs if desired. Can keep in fridge for up to four days.